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REVIEW

The Savory Wild Mushroom. By Margaret McKinney. Revised and enlarged by Daniel E. Stuntz. XXI + 242 pp., illustrated. University of Washington Press, Seattle, Wash. 98105. 1971. \$8.95 cloth; \$4.95 paperback.

The first edition of this popularly written handbook on the more common species of west coast mushrooms proved so useful and attractive that it soon became out of print. This newly revised edition will undoubtedly prove even more popular since it is considerably enlarged, and the species descriptions are somewhat more detailed. As in the first edition the book is divided into three sections with the first and largest part being devoted to a treatment of approximately 150 species of fleshy fungi followed by a chapter devoted to mushroom poisoning and concluding with two chapters devoted to mycophagy. The format is similar to that of the first edition with each species receiving a short description along with pertinent comments on its distinctive features and edibility. Since it is designed primarily as a field manual all microscopic data are omitted, and no taxonomic keys are included. In the new edition all species of a given group are placed together rather than being artificially divided on the basis of edibility with the result that it is much easier to use. Representatives of most of the major groups of fleshy fungi are included, but the gill fungi receive the most space. A photograph of each species is included many of which are in color. Since Professor Stuntz is the dean of agaricologists on the West Coast, it is not surprising that the species determinations are highly accurate and carefully presented. So far as is known this publication represents the most complete compilation of west coast fungi available.

The most disappointing feature is the generally poor reproduction of the color plates. The colors, particularly the red shades, are badly reproduced as shown in Amanita muscaria, for example, which appears dark brown rather than bright red. The black and white photographs are much better but in some the composition and lighting could have been improved. From a taxonomic point of view only a few minor criticisms might be made. At least one new combination has been made without following the International Code. It is now apparent that Boletus olivaceobrunneus is not at all related to Boletus edulis as indicated in the text but is perhaps synonymous with Tylopilus pseudoscaber. Also the photograph of Boletus eastwoodeae is somewhat misleading since the more typical variety has a much shorter and darker colored stipe.

The chapter on mushroom poisoning, written by Professor Tyler, is excellent. It is well written, authoritative and should be required reading for all those interested in mycophagy. In a considerably lighter vein is a chapter on edibility and mushroom cookery written by A. M. Pellegrini. It is lively and thoroughly enjoyable and provides a good commentary on the present practices in preparing these fungi for the table. The recipes in the final chapter are essentially the same as in the first edition.—HARRY D. THIERS, Department of Ecology & Systematic Biology, San Francisco State College, San Francisco, California 94132.